

tasting menu

five courses - \$110 | four courses - \$95

ocean trout crudo

ricotta / grapefruit / black olives / smoked roe / basil

potato gnocchi

pumpkin / hazelnut / sage / parmesan / brown butter velouté

steamed market fish (five-course only)

ginger / white soy / fragrant sauce / green onion

mort & co wagyu rib eye mbs 9+

champ potatoes / asparagus / sauce charcutiere

vanilla panna cotta

strawberry earl grey granita / lime / fior di latte gelato

vegetarian tasting menu

five courses - \$110 | four courses - \$95

zucchini sott'olio

ricotta / grapefruit / black olives / basil

potato gnocchi

pumpkin / hazelnut / sage / parmesan / brown butter velouté

tomato xo risotto (five-course only)

marinated red pepper / burrata / salsa verde

carrots

radicchio / quince / currants / goats' curd / pecans

vanilla panna cotta

strawberry earl grey granita / lime / fior di latte gelato

vegan tasting menu

five courses - \$110 | four courses - \$95

zucchini sott'olio

walnut romesco / grapefruit / black olives / basil

confit carrots

whipped tahini / pomegranate / sumac / brazil nuts

tomato xo risotto (five-course only)

marinated red pepper / salsa verde

charred-grilled sugar loaf cabbage

ginger / white soy / fragrant sauce / green onion

compressed strawberry

strawberry earl grey granita / lime / coconut sorbet